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(54) Title: USE OF HYDROXYOLEIC ACID AND RELATED COMPOUNDS AS FUNCTIONAL FOOD ADDITIVES

(57) Abstract: Use of hydroxyoleic acid and its analogous compounds as functional food additives. It describes the use of hydroxyoleic acid and its analogs of general formula I: COOH-CHR-(CH?2#191)?m#191-CH=CH-(CH?2#191)?n#191-CH?3#191, in which m and n have, independently, a valur of 0-15 and R can be any residue with molecular weight below 200 Da, in the manufacture and/or preparation of food additives and/or ingredients, dietary products, acceptable food forms and foods in general, focusing on improving parameters related to cardiovascular diseases, such as hypertension and obesity.